

# THE NOBLE MUD PIE

## Viognier Sauvignon Blanc Semillon 2017

Adelaide Hills, McLaren Vale, Viognier (56%) Sauvignon Blanc (28%) Semillon (10%) Pinot Gris (6%)



### The Name

As a child Chester delighted in presenting his parents with carefully crafted mud pies. He often admits he has never really grown up and continues to make mud pies, now using the ingredients of the earth, water and sun.

### The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

### The Winemaking

Botrytis Cinerea, affectionately known as Noble Rot, weakens grape skins causing water to evaporate which results in sweet, concentrated flavours. These shrivelled berries are basket pressed before a long fermentation, resulting in a luscious wine with intense richness and viscosity.

### The Characteristics

This wine is generous and rich yet has great freshness and acidity from the cooler 2017 vintage. Honey suckle, frangipani and lemon balm leap from the glass with concentrated citrus and pineapple strewn across the palate. The finish is long and intense with soft phenolics and fantastic length of flavour.



Alcohol	11.8%	Residual sugar	197.0 g/L
Titrateable acid	11.5	pH	3.37
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton